



DRURY LANE

EVENTS

WEDDING RECEPTION



DRURY LANE

EVENTS

*Allow our Events staff to share their experience and expertise to make your special day a memorable one.
In addition to the following items, Drury Lane would be happy to customize a menu
tailored to the specific needs of your wedding.*

YOUR WEDDING PACKAGE INCLUDES

Four Hours of Open Bar

Unlimited Bottled Wine

Complimentary Wedding Night Suite at the Hilton Suites or DoubleTree Oak Brook

Champagne Toast

Five-Course Dinner

Floor Length White Table Linens

White Glove Dinner Service

Centerpiece with Fresh Cut Roses and Votive Candles for Guest Tables

Continental Coffee Service

Complimentary Valet or Self Parking

Complimentary Coat Check (Seasonal)

Complimentary Brunch for Two on Your One Year Anniversary

FOUR-HOUR PREMIUM BAR PACKAGE

Please note that pricing is subject to state sales tax and service charge.

SPIRITS

Vodka Titos, Barton	Whiskey Seagram's 7, Barton	Cordials Amaretto Dekuyper	Bourbon Jim Beam	Brandy Apricot, 5 Star
Gin Tanqueray, Barton	Rum Malibu, Barton		Scotch Dewar's White Label	Tequila Montezuma

WINE

Domestic Beer MGD, Miller Lite, Budweiser, Bud Light, Sharp's	White Wine Chardonnay, Pinot Grigio, White Zinfandel, Sparkling Moscato +\$2/guest	Red Wine Cabernet, Merlot, Pinot Noir Riesling +\$2/guest
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IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona
\$4/Guest

American Craft Beer Available Upon Request – Prices Vary

Brands are subject to change at Drury Lane's discretion.



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FOUR-HOUR PLATINUM BAR PACKAGE

*The Following Platinum Bar Package is available for an additional \$10 per person.
Should you wish to extend the bar beyond 4 hours, please add an additional \$8 per person for each additional hour.
Please note that pricing is subject to state sales tax and service charge.*

SPIRITS

Vodka

Ketel One, Grey Goose

Whiskey

Canadian Club, Seagram's VO,
Southern Comfort

Bourbon

Maker's Mark

Brandy

Christian Brothers, Blackberry

Gin

Bombay Sapphire

Rum

Bacardi, Captain Morgan,
Malibu

Cordials

Bailey's, Kahlua

Scotch

Chivas Regal

Tequila

Patron

BEER

Domestic Beer

MGD, Miller Lite, Budweiser,
Bud Light, Coors Light

Imported Beer

Heineken, Amstel Light,
Corona

WINE

White Wine

Chardonnay, Pinot Grigio,
White Zinfandel, Sparkling

Red Wine

Cabernet, Merlot,
Pinot Noir

Moscato +\$2/guest

Riesling +\$2/guest

4 Hours
\$10/Guest

Brands are subject to change at Drury Lane's discretion.



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HORS D'OEUVRES

*The following hors d'oeuvres are available at an additional charge.
Pricing is per 100 pieces and subject to state sales tax and service charge.*

COLD

Bruschetta with Roma Tomatoes	\$190
Fresh Asparagus Wrapped in Prosciutto	\$210
Antipasto Display*	\$300
Fresh Vegetable Platter with Dip*	\$210
International Cheese Platter with Crackers*	\$300
Assorted Fruits of the Season*	\$260
Iced Gulf Shrimp	\$325
Charcuterie Display	\$500

HOT

Swedish Meatballs*	\$210
Beef Kabobs	\$290
Beef or Chicken Sate with Teriyaki Sauce	\$275
Chinese Egg Rolls	\$190
Spicy Chicken Drumettes	\$250
Chicken or Vegetable Tempura with Sweet and Sour Sauce	\$230
Smoked Chicken or Vegetable Quesadillas	\$250
Bacon Wrapped Scallops with Herb Butter	\$300
Coconut Shrimp with Mango Chutney	\$300
Spinach Brie Wonton	\$190
Cheese Puffs	\$300
Quiche Lorraine	\$260
Chicken Empanada	\$250
Vegan Spiced Chickpea and Zucchini Phyllo	\$300

**Cannot be passed*



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MENU

*Pricing is per person and subject to state sales tax and service charge.
Please select one item from each course.*

CHAMPAGNE TOAST

FIRST COURSE

Tortellini Carbonara
Pancetta, Alfredo Sauce, Sweet Peas

Country Style Rigatoni
Pancetta, Italian Sausage, Fennel, Tomato
Cream Sauce

Gnocchi
Pesto and Slow Roasted Tomatoes

Gulf Shrimp Cocktail (+\$7)
Lemon, Cocktail Sauce

SOUP

Cream of Chicken, Cream of Mushroom, Minestrone, Potato Leek,

SECOND COURSE

Garden Green Salad
Choice of Dressing
Cucumber, Carrot, Radish, Tomato

Caesar Salad
Herb Croutons, Parmesan

Spinach Salad
Tomato Confit, Roasted Cippolini Onion,
Bacon, Warm Chianti Vinaigrette

Arugula and Pear Salad
Roasted Pear, Goat Cheese,
Toasted Almond, Riesling Vinaigrette

Baby Wedge Salad
Bacon, Tomato, Scallion, Cucumber

Lyonnais Salad (+\$3)
Frisee, Bacon, Egg,
Red Wine Mustard Vinaigrette

Salad Dressings: Italian, Ranch, Poppy Seed, Vinaigrette, Garlic

THIRD COURSE

CHOICE OF ANGELO'S GELATO SORBET

Lemon, Raspberry, Champagne



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MAIN COURSE

MEATS

NEW YORK STRIP STEAK (10 oz) . . . \$81
Herb Butter

GRILLED FILET MIGNON . . . \$85

Choice of Sauce:

Chimichurri, Red Wine Butter, Bearnaise,
Herb Butter, Bordelaise, Brandied Truffle Sauce (\$2)

BEEF WELLINGTON . . . \$90
Brandied Truffle Sauce

PORK MEDALLIONS WRAPPED IN BACON . . \$86

CHICKEN

HERB ROASTED CHICKEN . . . \$68
Thyme Jus

GRILLED CHICKEN BREAST . . . \$71

Choice of Sauce:

Thyme Jus, Marsala, Dijon Demi, Choron, Picatta

STUFFED CHICKEN BREAST . . . \$72
Herb Pan Gravy

CHICKEN WELLINGTON . . . \$74
Marsala

SEAFOOD

BLACKENED MAHI-MAHI . . . \$75
Mango Relish

FRESH FILET OF SALMON . . . \$70
Champagne Dill Sauce

CHILEAN SEA BASS . . . \$89
Lemon Beurre Blanc

OR A KING SALMON . . . \$78
Champagne Dill Sauce



MAIN COURSE

CLASSIC COMBINATIONS

FILET MIGNON & GRILLED CHICKEN BREAST	. . . \$86	MIXED GRILL	. . . \$90
FILET MIGNON & SAUTÉED SHRIMP	. . . \$88	Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp	
		FILET MIGNON & PETIT LOBSTER	. . . MKT

Choice of Sauce:

Red Wine Butter, Bearnaise, Bordelaise, Marsala, Picatta, Choron

VEGETARIAN

VEGETABLE KABOB . . . \$66

Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze

ARUGULA AND ASPARAGUS LASAGNA . . . \$66

Tomato Cream Sauce

VEGAN WELLINGTON . . . \$66

Eggplant, Roasted Peppers, Asparagus, Roasted Red Pepper Coulis

CHILDREN'S ENTRÉES

Children under the age of eight will receive the Garden Green Salad with Ranch and one entrée choice below accompanied by tater tots.

CHICKEN TENDERS . . . \$20

CHEESEBURGER . . . \$20

HAMBURGER . . . \$20

MACARONI & CHEESE . . . \$20

*Please contact your Events Representative with any questions
regarding dietary restrictions.*



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ACCOMPANIMENTS

POTATOES OR GRAINS

Butter Whipped Potatoes
Scalloped Potatoes
Herb Roasted Potatoes

Long Grain and Wild Rice Blend
Twice Baked Potato (+\$2)

VEGETABLES

Seasonal Vegetable Medley
Green Beans
Julienne of Zucchini and Carrots

Broccolini (+\$1)
Asparagus (+\$2)
Vegetable Bundle (+\$2)
Green Beans Wrapped in Carrot

FIFTH COURSE

Vanilla or Chocolate Ice Cream
Choice of Sauce: Chocolate, Strawberry, Caramel

Seasonal Cheesecake
Peach Melba

BEVERAGE SERVICES

Coffee, Decaffeinated Coffee, Hot and Iced Tea



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LATE NIGHT OPTIONS

SAVORY

Unless indicated, pricing is per 100 pieces. Pricing is subject to state sales tax and service charge.

MINI HAMBURGERS	. . . \$265	MINI CHICAGO DOGS	. . . \$325
MINI CHEESEBURGERS	. . . \$295	MINI REUBENS	. . . \$375
CHEESE QUESADILLA	. . . \$220	BUFFALO OR CITRUS GRILLED WINGS	. . . \$175

CHEESE PIZZA (serves 8) . . . \$23

ASSORTED TOPPING PIZZA (serves 8) . . . \$29

Assorted Vegetables, Pepperoni, Sausage, Cheese

NACHO STATION . . . \$10/Guest

Choice of One Protein
Pulled Chicken, Ancho Beef
Freshly Made Tortilla Chips,
Tomato, Onions, Pico De Gallo,
Sour Cream, Guacamole,
Shredded Cheese

BBQ STATION . . . \$15/Guest

Beef Brisket,
Pulled Pork,
Smoked Hot Link,
French Fries

TACO STATION . . . \$12/Guest

Barbacoa and Chicken
Al Pastor, Corn and
Flour Tortillas, Tomato,
Onions, Pico De Gallo,
Sour Cream, Guacamole,
Shredded Cheese

SWEET

Pricing is per person and subject to state sales tax and service charge.

CHOCOLATE FOUNTAIN . . . \$13/Guest

Fresh Fruit Kabobs
Marshmallows
Pretzel Rods
Chocolate Chip Cookies
Cubed Seasonal Melons
Strawberries, Blackberries
Rice Krispies
Pound Cake

DOUGHNUT STATION . . . \$10/Guest

Assorted Mini Doughnuts
Chocolate, Vanilla
and Strawberry Sauces
Freshly Whipped Cream, Sprinkles

PATISserie SWEETS . . . \$15/Guest

Chocolate Éclairs
Cannoli
Mini Fruit Tarts
Mini Napoleons
Mini Pastries
Chocolate Dipped Strawberries
Chocolate Dipped Bananas
Deluxe Assortments of Cakes
Fresh Seasonal Fruit

ICE CREAM STATION . . . \$8/Guest

Assorted Ice Cream
Hot Fudge, Hot Caramel
Strawberries, Cherries,
Freshly Whipped Cream
Nuts, Crushed Oreos, Heath Bar

CANDY STATION . . . \$6/Guest

All above selections include silver continental coffee service.

**Requires \$75 chef attendant fee.*



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ENHANCEMENTS

AUDIO VISUAL ADDITIONS

DECORATIVE UP-LIGHTING PACKAGE

Includes 5 LED Up-lights of desired color set on stage against our backdrop of floor-to-ceiling white drapery. Great for the head table. Upgrades and custom lighting schemes available at an additional charge.

"A THOUSAND WORDS" SCREEN AND LCD PACKAGE FOR SLIDE SHOW

Includes a 10' x 10' Cradle Screen, 2500-3000 Lumen LCD Projector, AV Cart, power and video hookup cables for the guest's laptop or DVD player. Clients have the option of bringing in their own LCD projector if they choose, but package price will remain the same.

TABLE DECORATIONS

Drury Lane has access to an extensive inventory of table and chair linens through our exclusive vendor, Elite, no outside linens are permitted.

Please contact an Events Representative to inquire about pricing.

<https://www.mcsnationwide.com/weddingpackages>

In addition to the items listed, please visit

www.DruryLane.com

for a complete list of preferred vendors.



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